

Approved Cooling Methods

COOLING USING AN ICE BATH

Liquid foods may be cooled in an ice bath with frequent stirring



COOLING IN A SHALLOW PAN

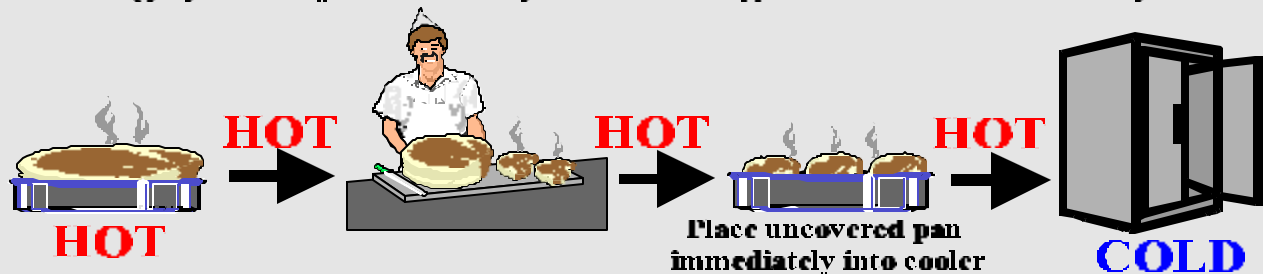
*2 inch depth for thick or viscous foods
4 inch depth for thin liquids*



Benton-Franklin Health Dept., Environmental Health Division

COOLING LARGE PIECES OF MEAT

Cut large pieces of meat into pieces no larger than 4 inches or 4 pounds



Hot food must be cooled to 45°F or below as quickly as possible using one of the above methods.